



FUNCTIONS

Menu

MEETINGS & CORPORATE EVENTS

MORNING & AFTERNOON TEAS - \$22 PP

with your choice of two (2) of the items below:

Savoury Muffin – three cheese muffin, spicy capsicum dip

Warm Wraps – bacon, aged cheddar, mushrooms, spinach, tomato relish

Savoury Croissant – shaved ham, aged cheddar, Dijon mustard, baby spinach

Savoury Slice – bacon, eggs, cheese, shallots, capsicum

Sweet Muffin – golden syrup, lemon, and ricotta

Sweet Croissant – fresh whipped mascarpone, strawberries, strawberry jam

Sweet Slice – tiramisu slice, rocky road slice, red velvet cheesecake slice, chocolate fudge brownie

Traditional Scones – strawberry jam, whipped cream

BUFFET LUNCH - \$35 PP

with your choice of two (2) savoury, one (1) salad & one (1) sweet of the items below:

SAVOURY SELECTION

Classic High Tea Sandwiches:

Roasted chicken, lettuce, mayo & cranberry

Smoked salmon, cream cheese & dill

Egg, mayo & lettuce

Artisan Rolls & Wraps:

Grilled chicken Ceaser wrap

Marinated mediterranean vegetables, feta & fresh basil wrap

Pork belly bahn mi, pickled vegetables, coriander, kewpi mayo, artisan roll

Smoked brisket, roasted red peppers, chilli jam & rocket artisan roll

Met Classics:

Gourmet Italian sausage rolls

Salt and pepper calamari served with tartare sauce

House made roasted vegetable frittata slice

Antipasto board – selection of cheese, cold meats, pickled

& crunchy vegetables, mixed dips, fruit and nuts, breads and crackers

Salad Selection:

Met Salad – rocket, pickled red onion, crunchy green apple, parmesan, balsamic & evoo dressing

Classic Ceaser – cos lettuce, bacon, boiled egg, crunchy croutons, ceaser dressing, parmesan

Spiced Cous Cous & Chickpea Salad – spiced cous cous, chickpeas, rocket, zesty lemon & mint yoghurt dressing

SWEET SELECTION

Tiramisu slice, rocky road slice, red velvet cheesecake slice, chocolate fudge brownie slice

SHARING PLATTERS

PLATTERS SERVE 10-15 PAX – 30 PIECES PER PLATTER

TRADITIONAL BRUSCHETTA ^V – tomato & onion, basil, shaved parmesan	\$55
GOURMET ITALIAN SAUSAGE ROLL – with tomato relish	\$80
SELECTION OF LOLLIPOP CHICKEN – honey soy, buffalo, spicy korean	\$80
SALT & PEPPER CALAMARI – with a selection of dipping sauces	\$60
HOUSEMADE ROASTED VEGETABLE FRITTATA – with sweet chilli sauce	\$50
THE MET ANTIPASTO BOARD – selection of cheese, cold meats, pickled & crunchy vegetables, dips, fruit & nuts, breads & crackers	\$80
FISH TACO – battered Flathead, flour tortilla, sour cream, chilli mango & avocado salsa, cos lettuce	\$80
SELECTION OF SANDWICHES – roasted chicken, lettuce, mayo & cranberry / egg mayo & lettuce / smoked salmon, cream cheese & dill	\$70
PANKO CRUMBED PRAWN CUTLETS – with cocktail sauce & lemon	\$100
SMOKED CHICKEN WINGS ^{GF} – with 2 dipping sauces	\$90
PORK BELLY BITES ^{GF} – with kaffir lime & palm sugar glaze	\$100
WEDGES & DOGS – chicken wedges, mini dagwood dogs & ketchup	\$100

STAND UP GROUP PLATTERS

PLATTERS SERVE 10-15 PAX – 30 PIECES PER PLATTER

SNACK ATTACK TABLE – <i>minimum 30 pax</i>	\$15 PP
Selection of kabanos, twiggy sticks, beer sticks, cabanossi, cheese cubes, cocktail onions, gherkins, olives, guacamole dip, French onion, corn relish dip, corn chips & crackers	
THE GRAND GRAZING TABLE – <i>minimum 30 pax</i>	\$20 PP
Selection of cured meats including artisan salamis, prosciutto & mortadella. Local & imported cheese, quince, honeycomb, & grapes. Charred seasonal vegetables, with roasted truss cherry tomatoes. House hummus, marinated olives, pickled green tomatoes, eggplant escabeche & cherry tomatoes. House grilled flat bread, grissini with selection of crackers.	

SET COURSE MENU – MAIN & DESSERT

\$45 PP

MAINS – please choose two (2) of the following (served alternately):

Twice Cooked Pork Belly ^{GFO DFO} – with seasonal sides

Bone-in Chicken Breast ^{GFO DFO} – with seasonal sides

House Smoked Beef Brisket ^{GF DF} – with seasonal sides

Pan Seared Salmon ^{GFO DFO} – with seasonal sides

*Seasonal sides will be selected based on seasonal availability and customer preference
Vegetarian & Vegan options available on request.*

ADD entree option – please choose two (2) of the following:

\$15 PP

Salt & Pepper Calamari – with kaffir lime aioli & lemon

Italian Bruschetta – tomatoes, red onion, garlic & basil on ciabatta bread

Oysters Kilpatrick x 3 ^{GF}

Gourmet Spring Rolls – with capsicum paste

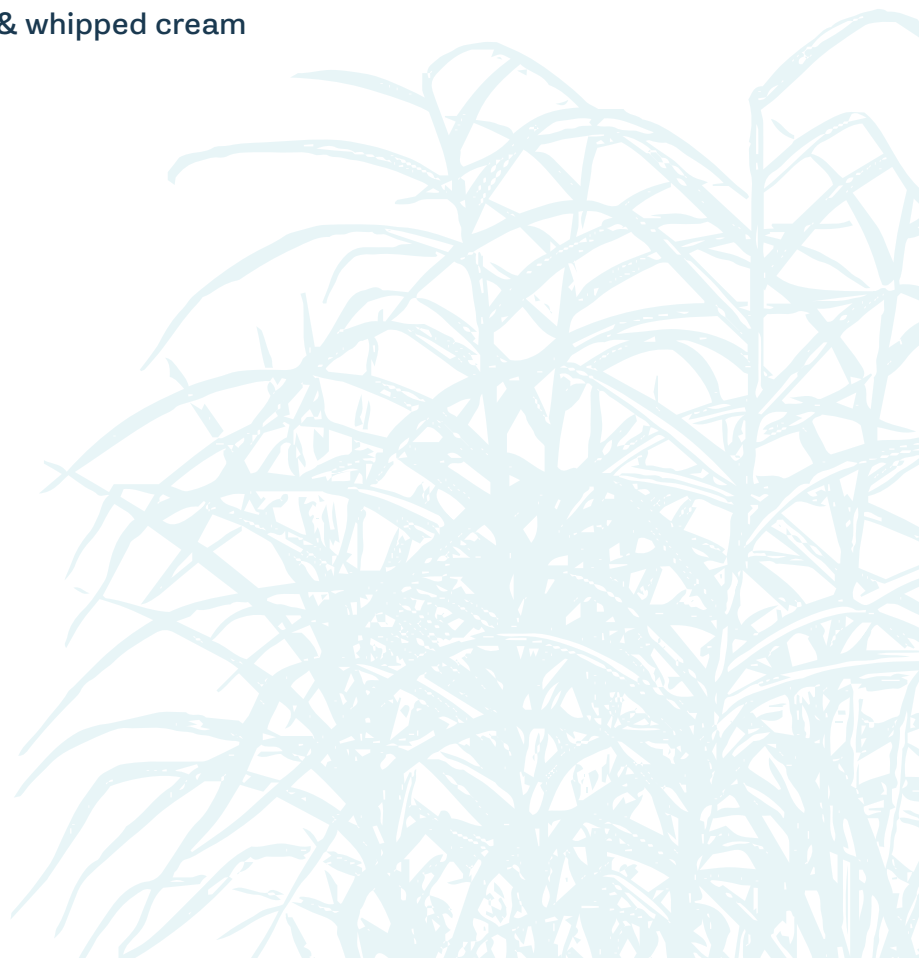
DESSERT – please choose two (2) of the following (served alternately):

Warm Chocolate & Salted Caramel Brownie – with ice cream & fresh berries

French Cream Cheesecake – with whipped cream & fresh berries

Lemon Passionfruit Cheesecake Slice ^{GF} – with whipped cream, fresh berries

Apple Crumble – with warm custard & whipped cream



BUFFET LUNCH & DINNER

THE BEER GARDEN BBQ

\$25 PP

2 x Thin Beef Sausages

1 x Wagyu Beef Pattie (150gm) ^{GF}

Sliced BBQ Onions

3 x Salads – garden salad, pasta salad, coleslaw

Fries

Bread Rolls & Butter Pats

Tomato & BBQ sauce

Add extras – egg @\$1.00 each, smoked bacon rasher @ \$1.50 each

THE GRAND GOURMET BBQ

\$45 PP

Rump Steak (200gm)

Marinated Half Chicken Breast

Chilli Garlic Prawns (3 prawns per person)

Herb & Cheese Potato Bake OR Shoestring Fries

4 x Salads – Shirazi, coleslaw, cous cous salad, potato salad

Baby Dinner Rolls & Butter Pats

Tomato & BBQ sauce & Chimichurri

THE TRADITIONAL ROAST BUFFET

\$36 PP

Roast Leg of Pork – with gravy

French Onion Braised Beef Brisket

Roast Herb & Garlic Potatoes

Baked Pumpkin Wedges

Honey & Sesame Carrots

Minted Peas

2 x Salads – Shirazi, Caesar

Dinner Rolls, Butter Pats & Condiments

Had Something Else in Mind?

Speak to us today about customising your menu!

Contact the functions manager for more info.